THE EXCLUSIVE COLLECTION BY CURTIS STONE

Free Curtis Stone Glass Containers

with glass container credits*

Every $20 spent = 1 credit when you scan your Flybuys

Flybuys

*Earn Glass Container credits until 4/8/26 and redeem credits (excludes Coles app) by 11/8/26 or while stocks last. Excludes Coles Express, UberEats and other purchases. For full terms & conditions visit coles.com.au/curtis-glass-containers-terms

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FREE with 38 credits* or 19 credits + $19
Medium Glass Container 1.1L

FREE with 34 credits* or 17 credits + $17
Snap Lid To-Go Glass Container 950mL

FREE with 50 credits* or 25 credits + $25
Glass Cookware Dish 2.2L

FREE with 14 credits* or 7 credits + $7
Manual Vacuum Pump

FREE with 24 credits* or 12 credits + $12
Mini Glass Container 2 Pack 170mL

FREE with 28 credits* or 14 credits + $14
Small Glass Container 690mL

FREE with 20 credits* or 10 credits + $10
Mini Rectangular Glass Container 370mL

Frequently asked questions

How do I know how many glass container credits I've earned and where can I check?

The number of glass container credits earned will be printed on the bottom of your receipt or displayed on your invoice for Coles Online orders. Alternatively, you can find your glass container credit balance in your account on the Flybuys website or on the Flybuys app.

Can I still collect Flybuys points in addition to glass container credits?

Yes, you will continue to collect Flybuys points on all eligible transactions. The earning or redemption of glass container credits will not impact the collection or redemption of your Flybuys points.

How do I earn bonus glass container credits?

One bonus glass container credit will be added to your balance when you spend the qualifying $20 or more in one transaction and purchase one or more products from a participating brand or product range. There is a limit of 1 bonus glass container credit earned, per brand or product range, per transaction. Bonus credits can be earned between 27th May 2026 and 4th August 2026.

Where do I find a list of the participating brands for the bonus glass container credits?

A full list of participating brands can be found on the back page, or in the terms & conditions at coles.com.au/glass-container-terms.

Do I have to opt in to receive glass container credits if I'm a Flybuys member?

No, once your Flybuys card has been scanned in a Coles Supermarket or entered in your Coles Online account, glass container credits are automatically applied once the qualifying spend amount has been reached.

Citrus Mascarpone Trifle

Serves 4 | Cook 2 mins | Prep 15 mins (+ chilling time)

Made in Medium Glass Container 1.1L

Make-Ahead: Trifle can be assembled up to 24 hours ahead.

Ingredients

Citrus Syrup:

- 1/4 cup (55g) caster sugar
- 1 lemon, zest finely grated, juiced
- 1 orange, zest finely grated, juiced

Mascarpone cream:

- 1 cup (250ml) thickened cream
- 1/2 cup (130g) mascarpone cheese, chilled
- 1/4 cup (40g) icing sugar, sifted

Assembly:

- 1 orange, peeled, sliced into thin rounds
- 1 mandarin, peeled, sliced into thin rounds
- 12 to 14 ladyfinger biscuits
- 10g dark chocolate, grated
- 1 orange, zested

Method

Step 1

Make the citrus syrup In a small saucepan over medium heat, bring 1/2 cup (125ml) water, sugar, lemon zest and orange zest to a simmer, whisking to dissolve sugar. Remove from heat and stir in 2 tbs orange juice and 1 tbs lemon juice. Cool slightly, then strain mixture into a shallow baking dish. Discard strained zest.

Step 2

Make the mascarpone cream Using an electric hand mixer, beat cream, mascarpone and icing sugar in a large bowl until thick and soft billowy peaks form.

Step 3

Time to assemble Arrange half of the orange and mandarin slices over the base of a Medium Glass Container. Quickly dip half the biscuits, one at a time, into warm citrus syrup for 2 seconds per side (do not soak). Arrange biscuits in a single layer over citrus slices (trim biscuits as needed to fit into container). Spread half the mascarpone cream over biscuits. Repeat layering with remaining citrus slices, remaining dipped biscuits and remaining mascarpone cream. Sprinkle evenly with grated chocolate and orange zest.

Step 4

Cover and refrigerate for at least 2 hours, and up to 24 hours, to allow layers to set.

Winter Salad with Harissa-Glazed Sweet Potatoes

Serves 1 | Cook 20 mins | Prep 10 mins

Made in Small Glass Container 690mL

Make-Ahead: Sweet potatoes and chickpeas can be roasted up to 3 days ahead. Container can be assembled and refrigerated up to 12 hours ahead.

Ingredients

Harissa sweet potatoes

- 1 1/2 cups (200g) peeled, chopped sweet potatoes (2-3cm cubes)
- 1 tbs olive oil
- 2 tsp harissa paste
- 1 tsp maple syrup

Spiced Chickpeas:

- 1/2 cup (90g) canned chickpeas, rinsed, drained
- 2 tsp olive oil
- 1/4 tsp ground coriander
- 1/4 tsp ground cumin
- 1/4 tsp sea salt flakes

Kale:

- 1 packed cup (30g), thinly sliced kale leaves
- 1 1/2 tsp olive oil
- 1 tsp harissa paste
- 1/4 tsp sea salt flakes

To Serve:

- 2 tbs sliced almonds, toasted
- 2 tbs dried cranberries
- 2 tbs crumbled fetta

Method

Step 1

Roast the sweet potatoes Preheat oven to 220°C (200°C fan-forced). Line a large rimmed baking tray with baking paper. Place sweet potato onto prepared tray and toss with oil, 2 tsp harissa paste and maple syrup. Season with salt. Spread in an even layer on half of the baking tray and roast, turning occasionally, for 25 mins, or until tender and browned around edges.

Step 2

Add the chickpeas In a small bowl, toss chickpeas with oil, coriander, cumin and sea salt flakes. Add chickpeas to the other half of the baking tray during the last 15 mins of roasting the sweet potato. Roast for 15 mins or until golden and lightly crisp. Set aside to cool.

Step 3

Prepare the kale In a medium bowl, combine the kale, oil, harissa paste and sea salt flakes. Using your hands, massage kale mixture for 1 min or until kale has softened.

Step 4

Assemble in the container Spread kale evenly in a Small Glass Container. Top with roasted sweet potato, spiced chickpeas, almonds, cranberries and fetta. Seal container and refrigerate until ready to serve.

Lemongrass Chicken Noodle Soup

Serves	Cook	Prep
1	10 mins	5 mins

Made in Mini Rectangle Glass Container 370mL

Make-Ahead: Broth can be made up to 2 days ahead. Container can be filled and refrigerated up to 12 hours ahead.

Ingredients

Broth Base:

- 1 1/4 cups (310ml) salt-reduced chicken stock
- 1 small lemongrass stalk, crushed, cut into 5cm pieces
- 10g piece ginger, sliced
- 1 makrut lime leaf, torn (optional)
- 2 tsp fish sauce
- 1/2 lime, to serve

Container Filling:

- 1/2 cup (110g) cooked rice vermicelli noodles (about 15g dried vermicelli noodles), drained well
- 1/3 cup (50g) shredded rotisserie chicken
- 2 cherry tomatoes, halved or quartered if large
- 1 button mushroom, thinly shaved
- 1 tbs coriander leaves
- 1/4 long green chilli, sliced

Method

Step 1

Make the broth In a small saucepan over medium heat, bring stock, lemongrass, ginger, lime leaf (if using) and fish sauce to a boil. Reduce heat to low, cover and simmer for 10 mins to blend flavours. Strain and cool broth if not serving immediately.

Step 2

Add ingredients to the container Place vermicelli noodles in a Mini Rectangle Glass Container. Add chicken, tomato, mushroom, coriander and chilli.

Step 3

Serve it up Heat the broth and pour over the filling in the container. Allow to sit for 2 mins to allow mushroom to soften and noodles to loosen. Squeeze lime into soup and stir gently to combine.

Red Curry Dumpling Bake

Serves	Cook	Prep
2-4	40 mins	10 mins (+ 5 cooling time)

Made in Glass Cookware Dish 2.2L

Make-Ahead: Red curry base can be made up to 2 days ahead.

Ingredients

- 1 1/2 tbs red curry paste
- 1 cup (250ml) coconut milk
- 1/2 cup (125ml) salt-reduced chicken stock
- 1 tsp sugar
- 12-14 frozen dumplings (gyoza or potstickers)
- 1 cup (55g) bean sprouts, to sere
- 1 cup coriander leaves, to serve
- 1 long red chilli, thinly sliced, to serve
- 2 tbs crushed peanuts
- 1 lime, cut into wedges, to serve

Method

Step 1

Prepare the curry sauce and dumplings Preheat oven to 200°C (180°C fan-forced). In a large bowl, whisk curry paste, coconut milk, stock and sugar. Add dumplings and turn to coat in sauce. Pour some curry mixture into the base of the Glass Cookware Dish. Then add dumplings and remaining curry base, arranging dumplings in a single layer.

Step 2

Cook the dumplings Cook, uncovered, for 40 mins or until dumplings are heated through and sauce is bubbling. Set aside for 5 mins to cool.

Step 3

Time to serve Sprinkle with bean sprouts, coriander, chilli and peanuts. Serve with lime wedges.

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